

Produce of the Month Broccoli



Nutritional Information

- Broccoli is rich in Vitamin C, folate, vitamin A, calcium and fiber
- Broccoli is one of the cruciferous vegetables, a vegetable family that contains phytochemicals which help in cancer prevention
- Broccoli contains Sulforaphane, a compound that has found to protect the stomach from the ulcer-causing bacteria H. Pylori

Fun Facts

- Broccoli has been eaten since the time of the ancient Romans in the sixth century BC
- Thomas Jefferson was a fan of Broccoli, importing seeds from Italy to plant at Monticello as early as 1767
- If broccoli isn't harvested on time or isn't cooled right away after harvest, yellow flower heads will develop rapidly, and they are bitter in taste!

Selecting, Storing, Preparing

- Choose bright green heads which have the most compact cluster of tightly closed flowers
- Avoid any yellowing heads and woody stems
- Store in a vented plastic bag in the fridge for up to 5 days



Recipes/Ideas

Broccoli tastes great steamed, sautéed, grilled or stir-fried

Broccoli puree can be added to any baking recipe

Add mandarin oranges and cubed mangos to raw or cooked broccoli to make a healthy salad, use orange juice and light ranch as a dressing

For more ideas:

www.myrecipes.com/kids-approved-broccoli-recipes www.broccolirecipes.org



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9 Hours of Sleep - 5 Servings of Fruits & Vegetables - 2 Hours or less of Screen Time - 1 Hour of Physical Activity - 0 Sugary Beverages